

IN ROOM DINING MENU

There's no need to leave the comforts of your room.

From snacks to mains, and delicious desserts.

You'll find something for every appetite on our menu.

ENTRÉES

Mount Zero Olives, focaccia – v	\$8.00
House Smoked salmon, horseradish, cucumber and rye crisp.	\$22.00
Small goods tasting plate, (a selection of our favorites) pickles, olives, croutons.	\$36.00

SOUPS & SALAD

Roma tomato soup, pesto - v, gf	\$16.00
White Bean and Meatball Soup – gf	\$17.00
Point Lonsdale Heirloom Tomato, artisan burrata, smoked vinaigrette, herb oil – v	\$22.00
Vegan Salad, greens, seeds, toasted nuts, coconut yoghurt dressing – vg, gf	\$18.00
Classic Ceasar salad, baby cos, anchovies, parmesan, bacon, egg and croutons	\$18.00
w/house smoked chicken	\$27.00
w/house smoked salmon	\$27.00

BURGERS & SANDWICHES

Three Cheese Toastie, onion marmalade and fries - V	\$21.00
Toasted Smoked Chicken Wrap, avocado, pesto, swiss cheese, baby spinach, onion, carrots, fries	\$23.00
Maestro Double Beef Burger, butter lettuce, tomato, bread and butter pickles, cheese, secret sauce, fries	\$28.00
Club Sandwich, double decker sandwich, house smoked chicken, bacon, tomato, lettuce, egg mayo,	\$26.00

MAINS

O' Connor Scotch fillet – 300g peppercorn sauce, fries	\$54.00
Fish + Fries, sesame crumb, tartare sauce, chips, garden salad	\$26.00
Pork Cotoletta, celeriac remoulade, lemon, and capers	\$43.00
Mussel Frites, Portarlington mussels, garlic, sugo, white wine, herbs, fries	\$26.00

BEST
ENJOYED
WITH
DESSERT

PIZZA & HANDMADE PASTA

Margherita Pizza, fior di latte, basil, napoli - V	\$22.00
Meatlovers Pizza, salami, ham, smoked chicken, fior di latte, napoli and bbq sauce	\$25.00
Ham and Pineapple Pizza, double smoked leg ham, pineapple, fior di latte, napoli	\$22.00
Pappardelle, bolognese, parmesan, basil	\$26.00
House Made Ricotta Gnocchi, summer greens, basil, mint, pecorino – v	\$32.00

SIDES

Iceberg Salad, peas, buttermilk dressing, crumbled feta – v, gf	\$13.00
Hand Cut Fries, with fennel salt - gf, v, df	\$13.00
Wagyu Fat Roast Potatoes - gf, v, df	\$13.00
Sauteed Zucchini, garlic, lemon, parsley – gf, v, df	\$13.00
Jasmine Rice - gf, df	\$13.00

DESSERTS

Selection of Cheeses, Three types of cheese, house lavosh, quince paste, apple	\$28.00
Tiramisu	\$16.00
Chocolate Torte vanilla bean ice cream	\$16.00
Eton Mess berries, passionfruit curd, mint - gf	\$16.00
Three Scoops of Ice cream vanilla bean, chocolate, strawberry ice cream – gf	\$14.00
Seasonal Fruit Plate an array of sliced fruits according to the season - gf, df, vg	\$16.00
Yoghurt low fat or natural and fruit – gf	\$9.00

